

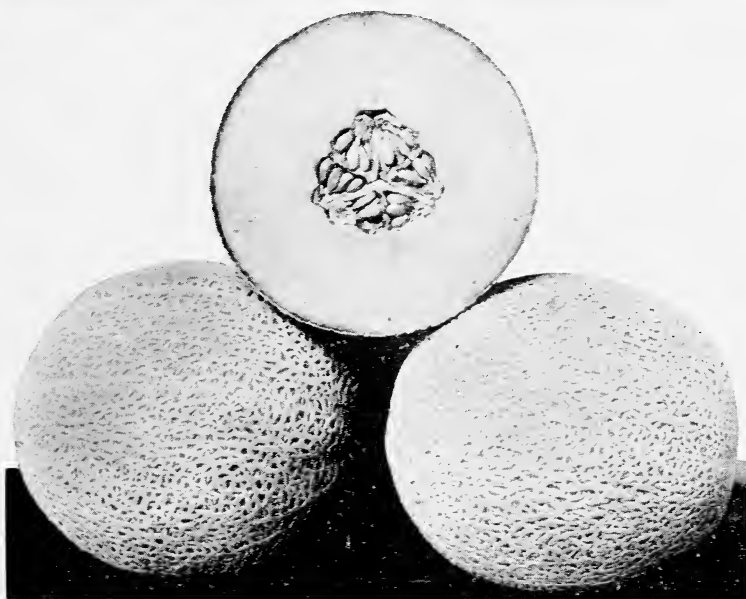
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FIFTEENTH ANNUAL
Descriptive List

— *of* —
**Cantaloupe, Other Vine
Seeds and Specialties**

SEASON 1927



G. & W'S. NEW "PERFECTED PERFECTO"
THE BEST COMMERCIAL CANTALOUPE EVER INTRODUCED
(See Page 2)

ISSUED BY
GARWOOD & WOODSIDE
ROCKY FORD, COLORADO
GROWERS OF HIGH GRADE VINE SEEDS



CANTALOUPE

G. & W'S. NEW "PERFECTED PERFECTO"

(NOTE)—Large size, ideal shape, extra small seed cavity with solid core.

We have predicted for several years past that the time would soon come when the Perfecto would take the lead as a **main crop variety**. "THE TIME HAS COME." We were the first to introduce the Improved Perfecto into the Imperial Valley, California, and on the strength of the wonderful showing it made there the past season, we have orders for more than 10,000 pounds of this variety for planting in that district alone, for the coming season. All of the leading distributors will plant it. We have the "Originator's" stock, which was turned over to us for further development. There is but one other grower who has the same stock. He calls it the "Superfecto." Don't be misled into buying certain **numbered and unnamed** varieties, for they are not the genuine improved Perfecto. The vines make a strong, vigorous growth, and are highly **disease-resistant**. (It should be planted farther apart than the Salmon-tinted varieties.)

Our "PERFECTED PERFECTO" runs large and very uniform in size. It very seldom shows a stripe and has a fairly coarse, heavy net. The flesh is a very dark orange color. It could rightfully be classed as a Red Meat.

The seed cavity averages smaller than in any other Rocky Ford variety. A quarter will cover the cavity in many, and it is seldom that a dollar will not cover the largest seed cavity. The rich-colored flesh extends to the rind. The flesh is fine-grained, melting, and of excellent flavor. The keeping and shipping qualities are unsurpassed.

Shipments have been made from here by open express to New York City, California, and to Tacoma, Washington, all of which were reported to have arrived in excellent condition and with a request for additional shipments.

We firmly believe with the New "H. B." for early planting and our "Perfected Perfecto" for the main crop, that we have finally reached the goal towards which we have been working for and aiming at since the start of the cantaloupe industry. We recommend that every commercial grower give it a trial the coming season.

Price: Pkt., 10c; Oz., 25c; $\frac{1}{4}$ Lb., 75c; Per Lb., \$2.00; 10 to 25 Lbs. at \$1.75 Per Lb.

Associations and growers using larger quantities write for special prices.

All prices quoted include transportation charges to your town.



G. & W'S. NEW EARLY "H. B."

This melon again broke all records for early shipments from the Imperial Valley, California, the past season. The first car-load was shipped on April 30th, which is from three to four weeks earlier than car-load shipments were made before this variety was introduced. There were over 5,000 cars shipped during the month of May.

It at once became a favorite wherever introduced. Last year we produced more seed of this variety than any other grower. We grew a large acreage the past season, and hope to have enough seed to take care of all orders. We sent some of our best stock seed to the Imperial Valley, and had an acreage grown there for seed, which was saved last spring under our personal supervision, and forwarded here for the planting of most of our acreage. This seed was saved when cantaloupes were selling in the Eastern markets at from \$12.00 to \$15.00 per crate. This will give some idea of the enormous expense that we are going to, to try to develop this strain in the shortest possible time. Our seed fields planted from this stock showed a wonderful improvement. The melon did not run so large, was more uniform in size, with a great improvement in the netting.

As we have said before, this variety shows three distinct types, but we are rapidly getting it bred to the oval type with a solid net. The flesh is thick and firm, of orange color, and of the finest quality. It is a splendid shipper, staying firm for several days after being picked on a full slip.

Its size, extreme earliness, fine shipping and long-keeping qualities make it one of the most valuable varieties for commercial growers and home gardeners in all sections of the country. GIVE IT A TRIAL. The seed we offer was all grown from our personally selected stock seed. There is none better. Price: Pkt. 10c, oz. 20c, $\frac{1}{4}$ lb. 60c, lb. \$1.75, 10 to 25 lbs. at \$1.50. Write for prices on larger quantities.

All prices quoted include transportation charges to your town.

CANTALOUPE SEED

BUY ROCKY FORD CANTALOUPE SEED AT ROCKY FORD

The Rocky Ford district produces and supplies more than 90 per cent of the cantaloupe seed used in the entire country. Practically all of the cantaloupe seed handled by the seed trade is secured either directly or indirectly from this district. Therefore, would it not be good business policy to buy your cantaloupe seed direct from Rocky Ford, and direct from the producers before it passes through so many hands?

Please think this matter over carefully and give us a trial order.



SALMON-TINT CANTALOUPE 10-25

HAS BEEN THE LEADING COMMERCIAL VARIETY

This Cantaloupe is an IMPROVED STRAIN of the Salmon-Tint Pollock No. 25

This melon was introduced in a commercial way a few years ago, and has proven generally satisfactory in the large growing districts on account of its splendid appearance, as it runs large and very uniform in size. It is the heaviest netted cantaloupe introduced to date. (Note cut above.)

In general appearance it resembles the formerly well-known Pollock No. 25, from which it is a selection. It averages larger in size, the netting is heavier and more prominent, and the objectionable stripe, so common in the old strain, is practically eliminated in the improved strain. The flesh runs very uniform in color, being a rich golden tint near the seed cavity, changing to green near the rind, is very fine grained, and of excellent flavor. It produces a heavy crop with less unmarketable melons than any variety yet introduced. The melons run from standard to jumbo in size. Very seldom any small ones. We harvested a large crop of seed of this melon the past season. Our crops were pronounced by all who saw them as the finest in the Valley.

We make but two cuttings from our seed fields. The seed is harvested under our personal supervision. We offer the **best grade of seed** that can be obtained through any source and are in a position to fill all orders received at the following prices:

Per Pkt., 10c; per oz., 15c; $\frac{1}{4}$ lb., 40c; per lb., \$1.50; 10 to 25 lbs., @ \$1.25 per lb.

Associations and growers using larger quantities, write for special prices.

All prices quoted include transportation charges to your town.

CANTALOUPE SEED



SALMON-TINT ROCKY FORD

Generally known as the Salmon-Tint Pollock No. 25.

BEST SHIPPER—SPLENDID KEEPER

(Short crop.)

In many sections of the country, the Pollock No. 25 has proven far more satisfactory than the 10-25. It has a firmer flesh and a much **SMALLER SEED CAVITY** and is a far better long-distance shipper.

Although of recent introduction, the Salmon-Tint Cantaloupe quickly became the most popular variety ever introduced. In recent years we have had but little call for seed of the green-fleshed strains. This new strain is highly rust-resistant and yields a heavy crop.

It is nearly as early as the Eden Gem and very prolific. The melons run very uniform in size. In shape it is a trifle longer than the Eden Gem, practically all run solid net, without any indication of the ribs. The netting is extremely heavy and very light colored when matured. The seed cavity is small. The flesh changes from a deep green near the rind to a rich salmon pink near the seed cavity; fine grained and very solid. The attractive color of the flesh and the unsurpassed flavor will appeal to the most highly cultivated tastes. Its fine appearance attracts the particular trade and commands the highest market price wherever introduced.

Our seed was saved from first-class melons in every particular.

We offer this select seed at the following prices:

Per Pk^t., 10c; per oz., 15c; $\frac{1}{4}$ lb., 40c; per lb., \$1.50; 10 to 25 lbs., @ \$1.25 per lb.

Associations and growers using larger quantities, write for prices.

All prices quoted include transportation charges to your town.



EDWARDS PERFECTO

This splendid new cantaloupe has by far the **SMALLEST SEED CAVITY** of any of the Rocky Ford strains and is one of the best shipping melons yet introduced.

The Perfecto Cantaloupe was developed and named several years ago by Mr. J. A. Edwards, an old cantaloupe grower here, who has been so situated that he could not give the time necessary for its perfect development. Last year Mr. Edwards furnished us his best stock seed and made a three-year contract with us for the growing and exclusive handling of his Perfecto Seed.

While there are several inferior strains of this variety listed by others under various names and numbers, **WE ALONE HAVE THE ORIGINATOR'S STOCK.**

The Pink or Red meated strain is oval in shape (see cut above) covered with a fine gray netting. The flesh is a very dark orange color, almost red, firm and fine grained with a flavor surpassed by none, and seed cavity very small. It is one of the best keeping and shipping melons we know of. It outsold all the other Rocky Ford varieties the past season. Wherever introduced the trade calls for more Perfectos. Try it and be convinced of its splendid all around qualities.

In districts where the vines make a vigorous growth, the Perfecto should be planted farther apart both in rows and hills than the other Rocky Ford varieties, as it makes a much stronger growth and larger vines.

We had very fine seed crops of this variety the past season and offer select seed at the following prices:

Per Pkt., 10c; per oz., 15c; $\frac{1}{4}$ lb., 40c; per lb., \$1.50; 10 to 25 lbs., @ \$1.25 per lb.

MUSK MELON, ARMENIAN OR PERSIAN

This variety has become very popular wherever introduced. For home use and near-by markets it cannot be excelled.

It is a large melon running from 8 to 10 inches in diameter. Almost round without ridges, color a bright orange, covered with a coarse open netting. Thick yellow flesh of delightful flavor distinctly different from that of most musk melons. Should be picked while firm, but not eaten until the rind will give under pressure. When properly ripened they are preferred by many to any other variety of Musk Melon.

The seed we offer is of our own growing.

Pkt., 10c; oz., 35c; lb., \$1.00; lb., \$3.50.

Associations and growers using larger quantities, write for special prices.

All prices quoted include transportation charges to your town.



HEARTS OF GOLD OR IMPROVED HOODOO THE GREATEST MONEY MAKER

Fast becoming the most popular melon introduced in recent years.

This splendid melon has been extensively grown in Michigan and Nevada for several years, and is rapidly becoming one of the leading commercial varieties in Colorado, in the Central West and in certain Eastern and Southern growing sections. When shipped in the proper condition it usually outsells most other varieties.

The vines are hardy, strong, vigorous growers and rarely affected by rust. It is very early and prolific; has been known to mature in 70 days from planting.

The melons run from oval to oblong in shape; very uniform in size, averaging a little larger than the Rocky Ford varieties. While it is a ribbed melon, the ribs are not prominent and very heavily netted. The flesh is a rich orange color, fine grained and of excellent flavor. The seed cavity is small. The melon does not turn yellow when ripe but retains its natural green color and remains solid and firm for days after it is picked from the vine.

We recommend that every one give it a thorough trial. We are sure that it will give satisfaction. The seed we offer is of our own growing from Michigan stock.

Per Pkt., 10c; per oz., 15c; $\frac{1}{4}$ lb., 40c; per lb., \$1.50; 10 to 25 lbs., @ \$1.25 per lb.

Associations and growers using larger quantities, write for prices.

A SAMPLE LETTER FROM ONE OF OUR MANY SATISFIED CUSTOMERS

Garwood & Woodside,
Rocky Ford, Colorado.

Ft. Worth, Texas.
November 2, 1925.

My Dear Sirs and Friends:

I assure you I am always glad to hear from you. I notice this past season was the fifteenth year that I have bought cantaloupe seed from you, and in all these years you have shipped me the very best seed.

I feel you are justly entitled to the prosperous business you have built up, and I assure you that I sincerely hope your business will continue good. In all these years my business with you has been very, very pleasant. I am now living in Fort Worth, but may need some seed in the spring. I shall always think of both of you in the highest terms. You seem like old friends of mine.

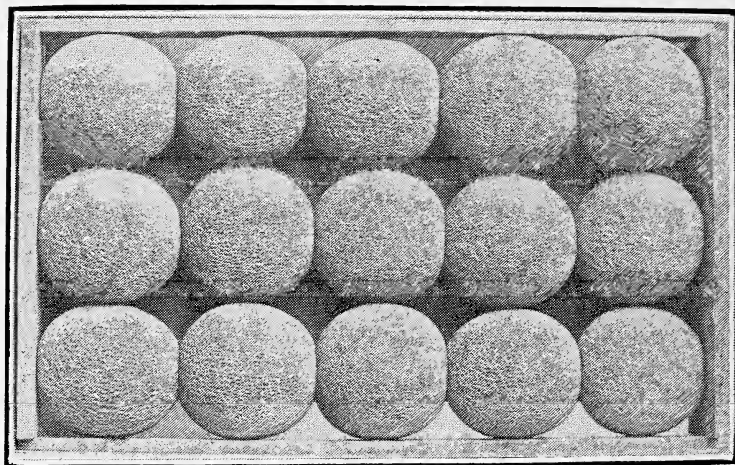
Cantaloupe crop here was very spotted, yet I saw several fields grown from your seeds as fine as I ever saw. One neighbor of mine sold from five acres eighteen hundred dollars worth, after the driest season for years.

Any time I can serve you, will be glad to do so.

Again wishing you much prosperity and happiness. I am

Very respectfully, JIM F. WISE.

All prices quoted include transportation charges to your town.



OUR IMPROVED EDEN GEM CANTALOUPE

(Green Fleshed)

Our improved strain of Eden Gem is the earliest of the solid net type and as rust-resistant as any yet introduced.

It produces vigorous vines and is extremely prolific. The melons run very uniform in size, nearly all standards, and over 90 per cent solid net. The netting is very heavy and dense, which, with the thick flesh, makes it an ideal long-distance shipper. The flesh varies from green to light golden in color, is fine grained and very solid; the flavor is unsurpassed.

Our stock seed has been selected for years along certain lines and we now have a strain that is far superior to the original.

While the green-fleshed melon is still a leader in some growing sections of the South and East, it is being rapidly superseded by the salmon-tint strains. Yet many claim that the flavor is far superior to the salmon tint, and a close second to the original green fleshed cantaloupe that made the Rocky Ford District famous as a cantaloupe and seed-producing center. Where a green-fleshed cantaloupe is desired, our Improved Eden Gem is the very best in existence.

During the past season the manager of the largest shipping firm in this district requested us to supply him with Eden Gems for his personal use, stating that they were the sweetest yet and had retained the old time Rocky Ford flavor not found in the salmon tint strains.

We have but one grade of this seed. It was saved from first-class melons in every particular. We make but two cuttings from our seed fields. We offer select seed of our Improved Eden Gem, while our limited supply lasts, at the following prices: Per Pkt., 10c; per oz., 15c; $\frac{1}{4}$ lb., 40c; per lb., \$1.50; 10 to 25 lbs., @ \$1.25 per lb. Associations using larger quantities, write for prices.

All prices quoted include transportation charges to your town.



PINK MEAT CANTALOUPE

(Also known as the Burrell Gem, Osage Gem, Ordway, Pink Meat, Pink Queen, Etc.)

This melon has become as popular in many markets as the Rocky Ford strains.

The melon is larger than the "Rocky Ford," averaging about 6 inches in length, tapering at the ends, and $4\frac{1}{2}$ to 5 inches in diameter, with well-defined ribs, heavily netted, with a distinct stripe between. The flesh is a deep salmon color, very thick and fine grained. It has a rich, spicy flavor, excelled by none. The seed cavity is unusually small, which accounts for its superior shipping qualities. Nearly half of the shipments from this district are of this variety. The melons are wrapped in attractive pink wrappers and packed in one-layer crates holding from nine to fifteen melons.

Until recent years the acreage planted for market outside of this district was limited, but during past seasons there has been considerable acreage planted in other sections of the country with splendid results. We have had very favorable reports from sections in the East and South where, during dry seasons, they did fine.

The Pink Meat has outsold all other varieties from this district for several years and brought record prices. We have customers who use as high as 1,000 pounds of this seed each season.

We feel it our duty to warn the growers in districts where the rainfall is excessive that the vines are not only liable to blight, but melons crack open as well. Where the above conditions do not prevail it is a very profitable melon to plant. Our seed of this variety is as pure as can be obtained anywhere.

Our seed crops of this variety were the finest we ever produced.

We offer select seed at the following prices: Per Pkt., 10c; per oz., 15c; $\frac{1}{4}$ lb., 40c; per lb., \$1.50; 10 to 25 lbs. @ \$1.25 per lb.

Associations and growers using larger quantities, write for special prices.

All prices quoted include transportation charges to your town.



WOODSIDE'S IMPERIAL GEM

(Or Improved Early Watters.)

In appearance and general habits it is similar to the Early Watters. However, the two great objectionable points in the Watters—the tendency of the vines to blight and the large seed cavity in the melon have been practically eliminated in this improved strain. It is as early as the Watters, almost as rust-resistant as the Pollock strains and nearly as thick fleshed, which makes it an ideal shipping melon.

The plants are strong, vigorous growers from the start. This strain is extremely prolific, the first setting often showing twelve to fifteen marketable melons to the hill.

The netting covers the entire melon and is almost as heavy as that of the Eden Gem. It matures several days earlier.

We class it as a green-fleshed melon, but the color will vary somewhat.

The flavor is similar to the original Rocky Ford, which many contend was the "sweetest of all."

Do not fail to give it a trial. Our prices for select seed are as follows:

Per Pkt., 10c; per oz., 15c; $\frac{1}{4}$ lb., 40c; per lb., \$1.50; 10 to 25 lbs., @ \$1.25 per lb.

For larger quantities, write for prices.

All prices quoted include transportation charges to your town.



ABBOTT'S PEARL OR PEARL PINK

This melon is rapidly becoming a general favorite in many sections. The vines are hardy and vigorous. The fruit averages a little larger than the Rocky Fords. The shape is almost round, slightly oval. The color is a whitish green. It shows no ribs, is heavily netted with a wide, coarse netting. The flesh is a deep salmon color to the rind, fine grained and very firm. The flavor is unsurpassed. The seed cavity is extremely small, therefore it is one of the best keepers and an excellent shipping melon.

Do not pick this melon until it will slip. If picked as soon as it will slip it will keep for days and ship anywhere. It is one of the very best melons for home use and shipping yet introduced.

The seed we offer is the best we have ever seen of this variety.

Per Pkt., 10c; per oz., 15c; $\frac{1}{4}$ lb., 40c; per lb., \$1.50; 10 to 25 lbs., @ \$1.25 per lb. Write for prices on larger quantities.

TIP-TOP MUSKMELON

This splendid melon is largely grown in the coast districts of southern California, also in many sections in the central west for local markets.

It is of good size, slightly oblong in shape, is ribbed, lightly netted, and of a light slate color. The flesh is a bright salmon color, of firm texture, sweet, and has an excellent flavor.

We have a fine strain of seed of this melon, (Colorado-grown). It is fine for the home garden, and one of the best sellers for the road-side markets.

Price: Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 40c ;per lb., \$1.25; 10 to 25 lbs., @ \$1.00 per lb. Associations and growers using larger quantities write for special prices.



GREEN MEATED HONEY DEW MELON

We know of no other melon, fruit or vegetable that has ever come into popular favor as rapidly as has the Honey Dew melon. This melon, unknown a few years ago, is now offered on the menus of all dining cars, hotels and restaurants throughout the country.

The Honey Dew is not a strong competitor of the cantaloupe, and will not take the place of the cantaloupe, as it is on the casaba order, and is really a fall and winter melon. However, it is far superior to any casaba yet introduced and has taken the lead of that class of melons.

Although classed as a fall or winter melon, the acreage planted in the early-growing districts, such as the Imperial Valley, California, Arizona and New Mexico, shows a large increase each season and has proven very profitable to the grower. The first shipments of Honey Dew melons from the Imperial Valley sold for \$1.00 per melon the past season.

The average size of the melon is 6 inches in diameter and 7 to 8 in length, weighs 5 to 6 pounds. The skin is smooth, with an occasional net; is a creamy yellow when ripe. The flesh is an emerald green, very thick, melting and fine grained; can be eaten to the extreme rind. The seed cavity is very small; the rind impervious to water. The melon does not shrink in weight, is not easily bruised, and is a splendid shipper.

It matures about ten days later than the Rocky Ford Cantaloupes and is very prolific; yields at the rate of 8,000 to 10,000 melons per acre. The melon slips from the vine when ripe and will keep for several weeks. The late-maturing ones may be kept until Christmas.

The following sized crates are used here: Jumbo—Height, 7½ in.; width, 16¼ in.; length, 23½ in. Standards—6½ x 16¼ x 23½. Ponies—5¾ x 14½ x 23½. Melons are carefully packed in excelsior from five to twelve per crate, according to size.

Do not plant near cantaloupes or casabas, as it shows a tendency to mix badly with both.

We urge every grower to try this new melon, if only a few hills for their own use. We offer a very select strain of seed this season at the following prices: Pkt., 10c; oz., 15c; ½ lb., 80c; lb., \$1.50; 10 to 25 lbs., @ \$1.25 per lb. For larger quantities, write for prices.

SALMON-TINT HONEY DEW

(Very Short Crop.)

SOMETHING NEW. This is a Honey Dew melon in every respect, except in color of the flesh and in flavor. The flesh is SALMON TINT to the rind. It has a rich, spicy flavor, which is entirely different from the insipid flavor of the Honey Dew. In size it will average smaller than the green meated Honey Dew, and it matures several days EARLIER.

The demand has been so great since we introduced this grand new melon that we have been unable to supply it.

The ordinary strain of this melon shows many ribs like a muskmelon. Our strain is the true, smooth Honey Dew type.

OUR crop the past season ran fully 90 per cent salmon tint.

We advise every grower to give it a trial.

Our supply of seed is very short. We offer it while it lasts at the following prices:

Per Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50c; $\frac{1}{2}$ lb., 85c; per lb., \$1.50.

For larger quantities, write for prices.



HONEY BALL MELON

This new melon, originated in northern Texas, was first introduced in a commercial way about three years ago and has become very popular where it has been tried out.

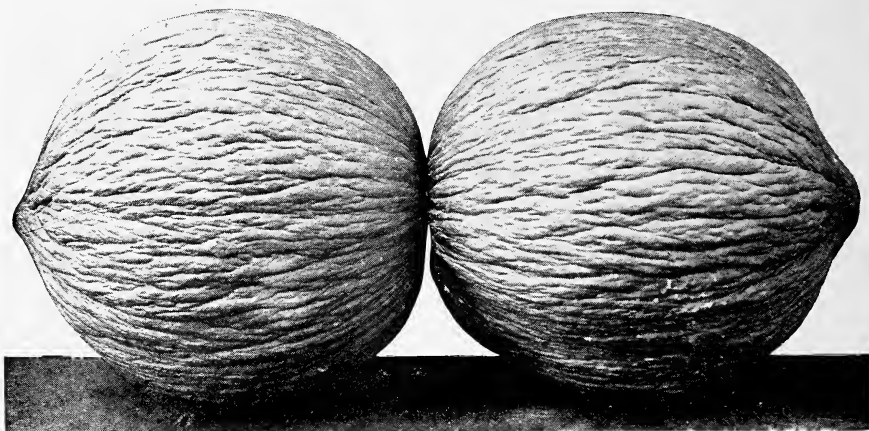
It is very prolific and appears to stand more dry weather than most other varieties will stand. In appearance it is similar to the Honey Dew, but is smaller and runs more uniform in size. It averages about 5 inches in diameter, is nearly round in shape and is slightly netted. The flesh is green and very thick. The general opinion seems to be that the flavor is far superior to that of the Honey Dew.

It keeps well and is a good shipper. For home use and nearby markets, it should not be picked until it will slip from the vine. For distant markets, handle same as the Honey Dews. It is in the best condition for eating when the rind will give under pressure of the thumb; as it is inclined to run small, it should be planted on good strong, well drained sandy, loam soil for the best results.

Be sure to try it for your home garden, at least. It will not disappoint you.

Pkt., 10c; oz., 30c; $\frac{1}{4}$ lb., 75c; 1 lb., \$2.50.

For larger quantities, write for prices.



GOLDEN BEAUTY CASABA

While favorably known in California for several years, the Casaba has but recently become known in the large markets throughout the country. It was formerly classed as a Fall or Winter melon, but during the past two seasons it has been grown in the Imperial Valley and shipped with the early cantaloupes and watermelons.

From the Turlock district, California, hundreds of cars of Casabas are shipped every season. During the past season the Golden Beauty Casaba often sold at much higher prices than the Honey Dew.

This melon grows from 6 to 8 inches in diameter, is nearly round, slightly pointed at the stem end. The wrinkled skin is a beautiful golden yellow and the rind is very hard. The flesh is pure white and very thick. The Golden Beauty is the best flavored Casaba and the most popular market variety.

We sell several hundred pounds of seed of this variety each season. The seed we offer is our own Colorado-grown.

Pkt., 10c; oz., 20c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

Write for prices on larger quantities.

NOTE.—Do not pick for shipping until they lose their green, shiny appearance. They are not in best condition for eating until the rind will give under pressure.

ABOUT VARIETIES

There are so many different strains of the Rocky Ford Cantaloupe advertised by various seedsmen and commercial growers, that the grower of limited experience is so confused by the numberless names and varieties that he hardly knows what variety to order. To those so situated we would say that we have carefully observed and tested the merits of the different strains, and offer herewith the strains which, in our judgment, are the very best and the most profitable for all sections of the country.

There is good seed offered under other names, but the varieties are so similar to those that we offer that an expert cannot detect any material difference. We again state that there is nothing better yet produced in cantaloupes, than the tested strains we list.

OUR SPECIALTY



NEW YORK SPECIAL (WONDERFUL) LETTUCE

Also called

LOS ANGELES MARKET AND MOUNTAIN ICEBERG

This Wonderful Head Lettuce has become the leading shipping variety in the United States. Several thousand cars are shipped from the Imperial Valley, California, every season; also hundreds of cars shipped from other sections of California, from Arizona, Colorado, Idaho and Washington.

Many of the California Shippers and Eastern Produce Dealers ship and sell the New York under the name of "Iceberg." This name is erroneous. While the Iceberg is similar in some respects, it is light green in color with a decided brown tinge on the outer edges of the leaves. If you want to plant New York do not order "Iceberg."

This variety is a hardy, rapid grower, deep-rooted and drought-resistant; slow to run to seed and a sure header. It produces closely folded, solid heads of immense size (often weighing 2 to 3 pounds). The inner portion is beautifully blanched to a creamy white. The heart is solid, very sweet, tender and crisp, and free from bitterness. The outer leaves are a deep, rich green and slightly curled on the edges.

The New York is a very light seeder and yields less than half the seed compared with other standard sorts. Owing to the extreme hardness, each head has to be cut open to enable the seed stock to come through. The seed ripens uneven, requiring several pickings, which are done by hand, as is most of the cleaning. The cost of producing a crop of this seed is more than double the cost of other kinds, which, with the light yield, naturally makes the price more than double that of other varieties.

We have made a **SPECIALTY** of this variety since its introduction in the Imperial Valley, California, several years ago. We are among the largest handlers of the "New York" in the country, furnishing seed to many of the largest Distributing Firms in the important growing sections. We have individual customers who buy 6,000 pounds annually. Our sales the past season were over 20,000 pounds.

The seed we offer is the **Flat Head Type**. It was grown especially for us by the most experienced and responsible growers in California and shipped in sealed bags. We guarantee that there is no better lettuce seed produced than the seed we offer. We carry over a large quantity of lettuce seed each year, as the year old seed produces a better, surer crop and shows much stronger germination than the new seed.

New seed—Pkt., 10c; oz., 20c; $\frac{1}{4}$ lb., 60c; lb., \$2.00.

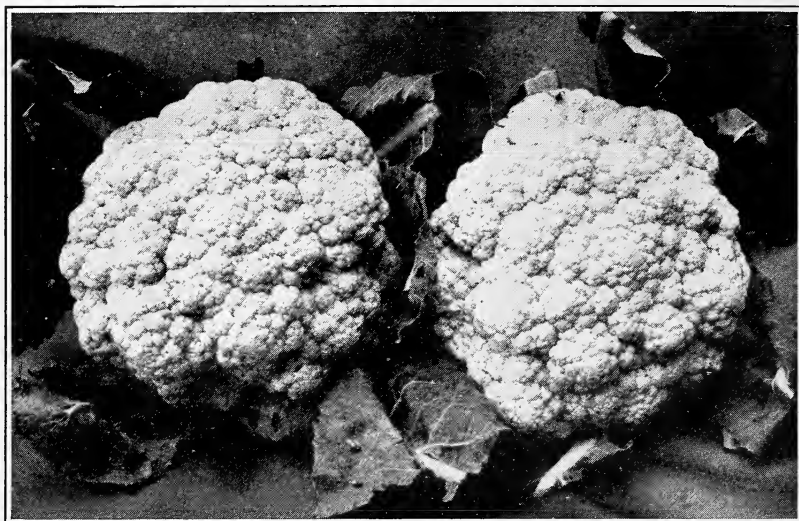
2 Year Old Seed—Pkt., 10c; oz., 25c; $\frac{1}{4}$ lb., 75c; lb., \$2.50.

Associations and growers using larger quantities, write for special prices.

All prices quoted include transportation charges to your town.

EARLY SNOWBALL CAULIFLOWER

(SELECT DANISH-GROWN)



THIS VARIETY IS THE STANDARD BY WHICH ALL OTHERS ARE JUDGED. IT IS THE BEST FOR EITHER EARLY OR LATE, FOR FORCING OR FOR COLD FRAMES.

The Snowball is of the finest quality. It is a sure header and produces solid snow-white heads averaging 8 to 10 inches in diameter. The plants are short and stocky, the leaves small and pointed. The dwarf compact growth permits planting one-third more on the same space of ground than with other varieties. More seed of this variety used than of all other varieties combined.

The most important problem confronting **Cauliflower Growers** is one of securing **GOOD SEED**. The seed we offer is the Henderson strain. Our seed was grown for us under contract by the best known Growers in Denmark, and shipped direct from these Growers to us.

We have customers using more than 100 pounds of this seed each season.

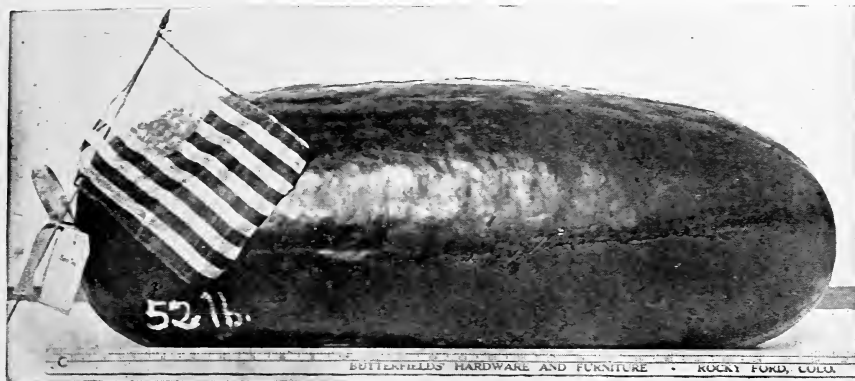
You will make no mistake in ordering our extra select Danish-grown seed.

Pkt., 20c; $\frac{1}{4}$ oz., 65c; $\frac{1}{2}$ oz., \$1.25; oz., \$2.00; 4 ozs., \$6.50; $\frac{1}{2}$ lb., \$12.00; lb., \$22.00.

Write for prices on larger quantities.

All prices quoted include transportation charges to your town.

WATERMELON



IMPROVED KLECKLEY SWEET

The "sweetest of all" watermelons—the best home and nearby market melon yet introduced.

The melon in cut above was awarded first premium at our fair, fall of 1919. It weighed 52 pounds and was the finest specimen ever shown here.

This splendid variety is the finest flavored melon introduced in recent years. No other melon has ever attained such popularity for home use and nearby markets. As originally introduced, the rind was too thin and tender to admit shipping, but by careful selection this defect has been largely overcome.

The improved Kleckley Sweet is the Rocky Ford strain.

In this new strain now offered there is developed a melon with a shell hard enough to carry to market, having been carefully selected for a series of years for this result. The rind is not thick, but the skin is so hard and tough that it resists the jolts and jars of travel to a remarkable degree, and at the present time is the favorite shipping melon with our Colorado growers, and rapidly growing in favor in other sections of the country. The melons grow 18 to 24 inches in length, 10 to 12 inches through, averaging about 25 pounds in weight, oblong in form, with very dark green skin, flesh deep scarlet red, with solid heart, stringless, with few seeds, set near the rind. The flavor is unexcelled. Don't fail to plant this splendid melon for home use or nearby markets.

Select stock seed true to name (saved from the largest and best melons). (Colorado grown.) Per Pkt., 10c; oz., 15c; ¼ lb., 35c; ½ lb., 60c; per lb., \$1.00; 10 to 25 lbs., @ 90c per lb.

WHITE SEEDED ANGELENO

The Angeleno melons are the most popular varieties produced in California. The melons are almost round, with an attractive dark green rind with a tinge of yellow showing through the green when ready to pick. The flesh is stringless and bright red to the rind. Cannot be excelled in flavor.

Important Notice—Owing to the tendency of the seed of this melon to split open, we advise you to soak the seed in water for only a few hours. It soon closes and is ready to plant, and every seed will germinate, but if planted before soaking, the seed fills with dirt and decays. Please heed this notice.

BLACK SEEDED ANGELENO

Many prefer a black seeded melon. This melon is the result of crossing the Angeleno with the black seeded Chilian, and some of the black seeded variety will show the stripe of the Chilian.

Both the Angelenos are good shippers and cannot be beat for home use. We sell hundreds of pounds of each variety every season. Our seed is northern California grown and there is none better. Price, either variety:

Pkt., 10c; oz., 15c; ¼ lb., 40c; lb., \$1.25.

For larger quantities, write for prices.

All prices quoted include transportation charges to your town.

NEW WONDER WATERMELON

We have tested this melon for two seasons, and we are forced to confess, for a home garden and nearby market melon, it beats the Kleckley Sweet, which has always been our old standby. It averages larger, is of more uniform shape than the Kleckley and, if possible, it is a sweeter, better flavored melon. Try it and be convinced.

(A customer from Ohio says he had 48 hills and sold about 80 big melons off the 48 hills, beside those he used. The larges weighed 39 pounds. These melons were fine. The flesh is solid, a good deal like the Tom Watson, but a much better melon.)

Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 40c; 1 lb., \$1.30; 10 to 25 lbs., @ \$1.15 per pound.

WATERMELON



IMPROVED CUT-RED TOM WATSON

For several years past we have had inquiries for a better grade of the Tom Watson, than could be obtained through the ordinary sources. The general complaint has been of the hard white cores or centers. After thorough investigation, we found a strain of the Watson grown in the Weatherford, Texas, district, that **Cut Red** and was giving general satisfaction. We sent there to one of the leading growers and obtained a supply of stock seed at a high price and planted an acreage here the past season, and can say without exaggeration that the seed produced the finest field of Watsons we ever saw. The melons ran large, were uniform in size, and good shape, and best of all, they cut red without the hard, white centers. We feel sure this seed will satisfy the most critical growers. Our supply is limited, as we did not put out a large acreage.

We offer this seed, while it lasts, at the following prices:

Per Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.60; 10 to 25 lbs., @ \$1.50 per pound. Larger quantities @ \$1.25 per pound.

We also offer select California-grown Tom Watson Watermelon Seed, saved from select, large melons. This seed has given general satisfaction. Price:

Per oz., 10c; $\frac{1}{4}$ lb., 35c; per lb., \$1.00; 10 to 25 lbs., @ 85c per lb.

THE EXCEL

A new watermelon and very popular wherever introduced.

It is a large oblong melon, dark green in color, with faint stripes. The flesh is of fine quality and intense red to the rind. It is a larger melon than the Tom Watson and as good a shipper. Where a large melon is required the Excel will fill the bill. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 35c; lb., \$1.00; 10 to 25 lbs., @ 90c per lb. For larger quantities, write for prices.

All prices quoted include transportation charges to your town.



DELICIOUS WINTER WATERMELON

Also Called

THE KING AND QUEEN AND WINTER QUEEN

This splendid new melon is fast forcing itself into favor because of its many good qualities. It has generally been known as a Winter melon, however, there were many cars shipped from this district during the early fall; they were crated in Honey Dew crates and packed in excelsior. Wherever introduced they sold at good prices, far outselling the ordinary watermelons.

The melon is round; color a very light green, faintly striped with a darker green. When fully ripe, closely resembles the Honey Dew in size and color, except the light stripe. It has a thin tough rind. The flesh is a bright pink, solid and stringless, with a few small black shiny seeds set firmly near the rind. The flavor is delicious. Should not be eaten as soon as picked from the vine, but stored away until fully ripened.

It will keep nearly all winter and is a great treat when all other melons are gone. We advise every lover of watermelons to give it a trial.

Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50c; per lb., \$1.50; 10 to 25 lbs., @ \$1.25 per pound. Write for prices on larger quantities.

KLONDIKE

One of the best flavored watermelons yet introduced.

A great favorite in California.

This is an oblong melon, slightly ribbed, medium green rind.

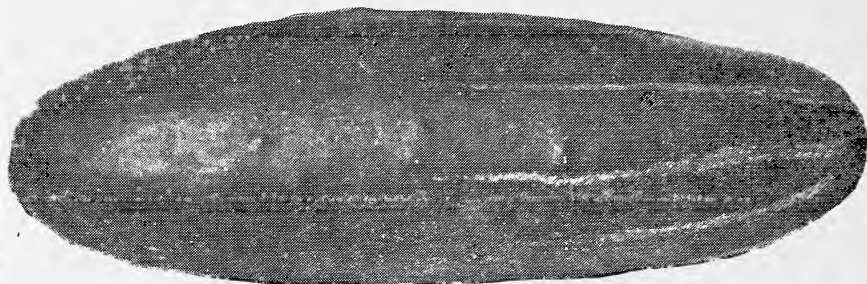
The flesh is bright red, melting and deliciously sweet; contains but few small seeds.

This melon is not a good long-distance shipper, but cannot be excelled for home use. Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 50c; lb., \$1.50; 10 to 25 lbs., @ \$1.35 per lb. Write for prices on larger quantities.

All prices quoted include transportation charges to your town.

SUPERIOR CUCUMBER SEED

We list but three varieties, which, in our judgment, are the most profitable market cucumbers for all sections of the country.



EARLY FORTUNE

A great favorite with Southern Shippers.

One of the finest types of the White Spine ever produced.

In some respects it resembles the Davis Perfect; the cucumbers when fully grown measure about nine inches in length, slightly tapering at the ends. The color is a rich dark green. The flesh is thick and firm and pure white in color; it has but few seeds.

The vines are vigorous growers, set fruit early and are very productive. THE EARLY FORTUNE is recommended as one of the very best EARLY MARKET VARIETIES.

We highly recommend a trial either for shipping or for home use.

Price—Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 30c; lb., \$1.00; 10 to 25 lbs., 85c per lb.

DAVIS' PERFECT CUCUMBER

This valuable new cucumber is a general favorite in the large growing districts.

This ideal cucumber is equally good for growing under glass or outdoor culture. When grown out of doors it resembles the hothouse product so closely that dealers will pay the same high prices for it as for the hothouse-grown.

The color is a dark, glossy green, shape slender and symmetrical, average length 10 to 12 inches. Contains but few seeds and is ideal for slicing. The vines are extremely vigorous and productive and resist blight better than other long sorts. A great favorite in all sections of the South for shipping to northern markets. For market gardeners it is one of the most profitable varieties yet introduced.

Price—Pkt., 10c; oz., 15c; $\frac{1}{4}$ lb., 40c; lb., \$1.25; 10 to 25 lbs., \$1.00 per lb.

KLONDIKE CUCUMBER

This splendid shipping cucumber is an improved strain of the White Spine type. It is a very attractive dark green variety with a green that stays for days after being picked and shipped. The cucumbers are from 7 to 8 inches long, 2 to 2½ inches in diameter, very regular in size and shape, very crisp and unsurpassed for slicing. It makes excellent pickles when young. The vines are extremely vigorous and productive and resist blight better than other long sorts. A great favorite in Florida and other sections of the South for shipping to northern markets. For market gardeners it is the most profitable variety known today. Seed crops of this variety very short the past season.

Price—Pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 35c; $\frac{1}{2}$ lb., 60c; lb., \$1.00; 5 to 25 lbs., 85c per lb. For larger quantities, write for prices.

ORDER SHEET

Garwood & Woodside

ROCKY FORD, COLORADO

Please read "How to Order" (in front of catalog). More order sheets will be sent upon request. Always write letters on a separate sheet from your order.

Date	192.....	Ship by..... —Cross out two)	Mail Express Freight	Amount Enclosed Cash \$..... Draft P. O. Order Express Order Stamps
Your Name				
(Very Plain)				
Postoffice				
County		State.....		
Street and No.)				
P. O. Box No.)				
R. F. D. No.				
Name of Town to which you wish)				
Freight or Express Shipment made)				

DISCLAIMER—We, Garwood & Woodside, give no warranty, express or implied, as to description, quality, productiveness or any other matter of any seeds we sell, and will not be responsible for the crop. **GARWOOD & WOODSIDE.**

QUANTITY			KINDS OF SEED	PRICE
Lbs.	Ozs.	Pkts.		
			CANTALOUPE	
			G. & W's. Perfected Perfecto	
			G. & W's. New Early "H. B."	
			G. & W's. Improved Salmon Tint No. 10-25	
			Salmon Tint No. 25	
			Hearts of Gold	
			Edwards Perfecto	
			Pink Meat or (Burrell Gem)	
			Eden Gem	
			Imperial Gem or (Imp. Early Watters)	
			Pearl Pink or (Abbott's Pearl)	
			WATERMELON	
			Kleckley's Sweet	
			(Cut-Red) Tom Watson	
			Excel	
			White Seeded Angeleno	

(See Other Side)

We Pay All Postage and Express Charges at the Prices Listed in Catalog.

QUANTITY			KINDS OF SEED	PRICE	
Lbs.	Ozs.	Pkts.			
			WATERMELON, CONT'D.		
			Black Seeded Angeleno		
			Wonder		
			Klondike		
			Delicious (Winter Queen)		
			HONEY DEW		
			Green Meat		
			Salmon Tint		
			HONEY BALL		
			Casaba, Golden Beauty		
			Musk Melon, Persian or Armenian		
			CUCUMBER		
			Early Fortune		
			Davis Perfect		
			Klondike		
			LETTUCE		
			New York Special or (Wonderful)		
			also called		
			Los Angeles Market and Mountain Iceberg		
			CAULIFLOWER		
			Early Snowball		

With each order we will send a packet of any of our favorite varieties of Cantaloupe Seed to anyone who will send us the names of five MARKET GARDENERS, or five people who buy vine seeds.

(Write names below)

ONIONS

On account of the great local success the past season, we have decided to list the two varieties which are the leaders with our Colorado growers.

The seed which we offer is from 1926 crops, and grown by one of the largest and most responsible seed growers in California. Our supply is direct from the grower. There is none better.

GIGANTIC GIBRALTAR

This perfect globe-shaped onion has a small top, and grows to an enormous size. The skin is a light straw color; flesh, white; flavor, mild and sweet.

It is a fine variety for late summer and fall use, but not an extra good keeper, if stored for any length of time. It is a favorite for exhibition purposes.

Price: Pkt., 10c; oz., 35c; $\frac{1}{4}$ lb., \$1.25; $\frac{1}{2}$ lb., \$2.25; per lb., \$4.00; 5 to 10 lbs., @ \$3.75 per lb.

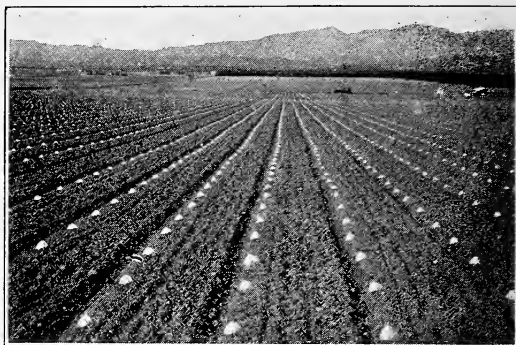
SWEET SPANISH, (Riverside Strain), "IMPROVED VALENCIA"

This onion gains instant favor wherever tried. It is a large globe-shaped onion with a yellow skin, and has a small top. The flesh is pure white, brittle, sweet, and of very mild flavor. It can be eaten like an apple. Under ideal growing conditions it often reaches a weight of 3 pounds each. When thoroughly cured, this variety keeps well and is a splendid shipper. It has been known to yield 1,200 bushels per acre.

Price: Pkt., 10c; oz., 40c; $\frac{1}{4}$ lb., \$1.40; $\frac{1}{2}$ lb., \$2.60; per lb., \$5.00; 5 to 10 lbs., @ \$4.80 per lb.

All prices quoted include transportation charges to your town.

Hotkaps Are Easy to Use



"Hotkaps" Furnish Each Plant with a Hothouse All Its Own. Healthier, Hardier, Quicker Crops—and Worth MORE to You Because of Earlier Maturity.

"Hotkaps are the best covers for plants. They are made of strong, durable, especially prepared wax paper, that shields crops from sun, heat, wind and cold. Therefore, crops mature earlier.

They cost much less because they are quicker and easier to set. Thus labor charges are minimized and also wind will not blow them away.

Millions of them were used this year. Growers quickly appreciate the value of "Hotkaps" and once they've tried them, always use them, for they bring more money on all crops.

Prices Per M

1,000	_____	\$10.00
5,000	_____	9.75
10,000	_____	9.50
25,000	_____	9.25
"Hotkap" Setter	_____	\$2.50 each
"Hotkap" Carrier	_____	\$2.75 each

Write for pamphlet.

“ Germāco ”
Hotkaps

**GARWOOD & WOODSIDE,
AGENTS**